



Chefs Table

“La bonne cuisine est la base du veritable bonheur”  
A. Escoffier

Please keep in mind that all of our offerings are dependent on availability of fresh, seasonal ingredients.  
Therefore our menu is subject to change.

Winemaker's Dinner ~ October 8, 2010

Appetizer Course:	Thinly sliced Salmon baked in tender Corn Pancakes with Watercress Sauce
Intermezzo:	Sorbet
Main Course:	Roasted American Kobe Sirloin Strip with Morel Mushrooms in a creamed Madeira Sauce, Potato Pave, and Salsify Almandine.
Cheese Course:	Assorted Fruits, Fresh-Baked Breads, and Imported Cheeses
Dessert:	Heather Ho's Lemon Meringue Ice Box Cake